

Kalash

divine indian

STARTERS

TANDOOR

METHI MACHCHI TIKKA

Chunks of salmon with fenugreek leaves, caraway seeds, yoghurt and spices, grilled in the clay oven.

CHANDNI CHICKEN TIKKA

White as moon light, soft and mild chicken tikkas flavoured with cardamom and tender coriander stems.

BHATTI MURG

Cubes carved from chicken thigh boneless, reserved overnight in malt vinegar and spiced yoghurt marinade, chargrilled.

GILAFI SEEKH KEBAB

The traditional seekh of minced lamb dons colourful attire with the singing flavours of bell

GRILL AND GRIDDLE

£7.25 KHAJOOR BHARI ALOO TIKKI (V)

Griddle fried potato patties stuffed with a heady combination of spiced dates, ginger and cashewnuts, topped with mint and tamarind chutneys.

£6.25 STIR-FRIED AND FRIED

SAMUNDRI RATAN

Scallops, mussels and squid tossed in mustard, garlic and cumin flavoured spicy Goan tomato masala.

FISH AMRIT SARI

Gram flour batter fried fish with ginger, caraway seeds, lemon juice. Drizzled with chaat masala.

CHICKEN '65'

£5.95

£6.95

£5.95

£6.25

MAIN COURSE

CHEF'S GOURMAND DISHES

TANDOORI 'SARSON' PRAWN

Black tiger prawns in freshly ground mustard paste, thick yoghurt, coriander stalk and crushed pink peppercorns served with coconut chutney and prawn sauce.

MACHALI NEELGIRI

Monk fish simmered in a green herb curry of coconut, chillies, coriander and roasted spices. A speciality from Southern India.

ORANGE GREEN-PEPPER DUCK

Orange peel infused Gressingham duck fillets, oven roasted, with orange-green peppercorn masala.

£15.95 LAMB SHANK

Lamb Shank simmered with whole spices and milk, chargrilled, topped with a sauce of it's own 'jus' on a bed of cumin potato mash.

£15.95 BIRYANI

The pluperfect rice delicacy - diced boneless leg of lamb Or boneless chicken 'dum-cooked' with aromatic spices, saffron and basmati rice, served with cucumber raita.

CLASSIC CURRIES

SEAFOOD

FISH CURRY

Home style fish curry flavoured with 'panch-phoran' - a standard mix of five spices, freshly squeezed lime juice and abundance of coriander.

MALABARI 'KONJU' SEAFOOD STEW

Fine selection of sea food - prawns, mussels, scallops, squid and fish gently stewed with turnip, cauliflower, creamy coconut milk and coriander.

CHICKEN

MURG TIKKA LABABDAR

The humble tikka masala varies from place to place, we present our own exclusive recipe of succulent chicken tikkas in masala.

LAMB

£11.95 LAMB ROGAN JOSH

Chunks of lamb simmered with browned onion and tossed with spinach and garlic.

£11.95 SAAG GOSHT

The pluperfect rice delicacy - diced boneless leg of lamb Or boneless chicken 'dum-cooked' with aromatic spices, saffron and basmati rice, served with cucumber raita.

£11.95 KADHAI GOSHT

Tender lamb cubes stir fried in kadhai gravy with garlic,peppers, freshly ground coriander seeds and pounded red chillies.

£12.50 ELAICHI KA BHUNA GOSHT

£15.95

£15.95

£11.95

£11.95

£11.95

£12.50

VEGETARIAN

MALAI KOFTA (V)	£9.50
Cheesy dumplings stuffed with dates and cashewnuts, in a smooth saffron gravy	
GRILLED PANEER AUR PALAK (V)	£9.50
Grilled Indian cheese topped with lababdar gravy, baby spinach, finished with a touch of cream.	
PALAK BHUTTA KHUMB MASALA (V) 🌶️🌶️	£8.95
Baby spinach, button mushrooms and baby corns stir-fried with spring onions in a spicy kadhai masala.	
KADHAI PANEER (V) 🌶️🌶️	£7.95
Indian cottage cheese stir fried in kadhai gravy with garlic,peppers, freshly ground coriander seeds and pounded red chillies.	
VEGETABLE KORMA (V)	£7.50
A mild, aromatic and creamy dish of assorted vegetables cooked with very subtle spices and saffron.	

SIDE DISHES

AS MAINS			
GHOBI MATAR MA SALA (V)	<small>As Mains</small> £5.95 £7.50	DAL TARKA (V)	<small>As Mains</small> £4.95 £6.50
Cauliflower and petit pois, cumin,ginger juliennes, lime juice and coriander, cooked dry in north Indian style.		Yellow and red lentils tempered with cumin, chopped onion,ginger and garlic.	
PINDI CHANA (V) 🌶️🌶️	<small>As Mains</small> £5.95 £7.50	SADA DAHI	£2.25
Soft chic-peas simmered in a spicy semi-dry masala redolent of caraway seeds and garlic.		Plain yoghurt	
SAAG ALOO (V) 🌶️	<small>As Mains</small> £4.95 £6.50	RAITA	£3.00
Spinach and potatoes, tempered with cumin, garlic and ginger.		Yoghurt with cucumber and seasoning.	
		PAPAD	£3.39
		Served with chutneys.	

RICE AND BREADS

STEAMED RICE	£2.50	TANDOORI ROTI	£2.25
Boiled basmati rice		Whole wheat unleavened bread.	
PILAU RICE	£3.25	GARLIC NAAN	£2.95
Braised rice with browned onions and whole spices.		With freshly chopped garlic and coriander.	
MUSHROOM or PEAS PULAO	£3.50	PE SHAWARI NAAN	£3.95
Pulao rice cooked with cumin and a choice of - spiced mushrooms or peas.		Stuffed with dates, almonds, coconut and raisins.	
BREAD BASKET	£7.50	LACHCHA PARATHA/PUDINA PARATHA	£3.50
A selection of naan, parantha & kulcha.		Layered whole wheat flour bread plain or with mint.	
NAAN	£2.25	KULCHA	£3.95